CPC COOPERATIVE PATENT CLASSIFICATION

A21B BAKERS' OVENS

MACHINES OR EQUIPMENT FOR BAKING (domestic baking equipment A47J 37/00; combustion apparatus F23; domestic stoves or ranges being wholly or partly ovens F24B, F24C)

Guide heading:

A21B 1/00	Bakers` ovens
A21B 1/02	. characterised by the heating arrangements
A21B 1/04	Ovens heated by fire before baking only
A21B 1/06	Ovens heated by radiators
A21B 1/08	by steam-heated radiators
A21B 1/10	by radiators heated by fluids other than steam
A21B 1/14	Arrangement of radiators
A21B 1/145	{Radiators consisting of tubes }
A21B 1/22	by electric radiators (<u>A21B 2/00</u> takes precedence; electric heating elements <u>H05B</u>)
A21B 1/24	Ovens heated by media flowing therethrough
A21B 1/245	{ with a plurality of air nozzles to obtain an impingement effect on the food }
A21B 1/26	by hot air
A21B 1/28	by gaseous combustion products
A21B 1/33	Ovens heated directly by combustion products (<u>A21B 1/04</u> takes precedence)
A21B 1/36	Ovens heated directly by hot fluid (A21B 1/06, A21B 1/33 take precedence)
A21B 1/40	. characterised by the means for regulating the temperature (temperature-sensitive elements $\underline{\text{G01K}}$)
A21B 1/42	 characterised by the baking surfaces moving during the baking (conveying in general B65G)
A21B 1/44	with surfaces rotating in a horizontal plane
A21B 1/46	with surfaces suspended from an endless conveyer or a revolving wheel
A21B 1/48	with surfaces in the form of an endless band
A21B 1/50	. characterised by having removable baking surfaces
A21B 1/52	 Portable ovens Collapsible ovens (travelling or camp cookers <u>A47J 33/00</u>)
A21B 2/00	Baking apparatus employing high-frequency or infra-red heating

A21B 3/00	Parts or accessories of ovens
A21B 3/003	. {Baker`s peels }
A21B 3/006	. { Means for cleaning the baking cavity }
	<u>WARNING</u>
	Group A21B 3/006 is not complete, pending reorganisation, see also A21B 3/00
A21B 3/02	Doors Flap gates (general features of doors <u>E06B</u>)
A21B 3/04	. Air-treatment devices for ovens, e.g. regulating humidity
A21B 3/07	. Charging or discharging ovens (A21B 3/18 takes precedence)
A21B 3/10	. Means for illuminating ovens
A21B 3/13	Baking-tins Baking forms
A21B 3/131	{removable, foldable or disposable }
A21B 3/132	{Assemblies of several baking-tins or forms (A21B 3/134 takes precedence) }
A21B 3/133	{for making bread }
A21B 3/134	{Multiple bread pans }
A21B 3/135	{Accessories, e.g. covers, handles }
A21B 3/136	{ with reinforcements }
	<u>WARNING</u>
	Groups <u>A21B 3/13</u> R- <u>A21B 3/139</u> are not complete, pending reorganisation, see also <u>A21B 3/13</u>
A21B 3/137	{ with detachable side and bottom parts, e.g. springform }
A21B 3/138	{ flexible forms, e.g. made from silicone }
A21B 3/139	{ with apertures to vent steam }
A21B 3/15	Baking sheets Baking boards
A21B 3/155	{of wire or mesh wire material (A21B 3/131 takes precedence) }
A21B 3/16	. Machines for cleaning or greasing baking surfaces
A21B 3/18	. Discharging baked goods from tins (unpacking in general <u>B65B 69/00</u>)
A21B 5/00	Baking apparatus for special goods Other baking apparatus

A21B 5/02	 Apparatus for baking hollow articles, waffles, pastry, biscuits, or the like
A21B 5/023	{Hinged moulds for baking waffles }
A21B 5/026	{ for baking waffle cups or cones }
A21B 5/03	for baking pancakes (frying pans <u>A47J 37/10</u>)
A21B 5/04	Apparatus for baking cylindrical cakes on spits
A21B 5/06	. Apparatus for baking in salt solution, e.g. for making pretzels
A21B 5/08	. Apparatus for baking in baking fat or oil, e.g. for making doughnuts
A21B 5/085	{for applying oil to bakery products }
A21B 7/00	Baking plants
A21B 7/005	. {in combination with mixing or kneading devices }